

*Welcome To The Scotch N Sirloin*  
*Syracuse's Authentic Steakhouse Since 1967*

*Appetizers*

<i>Teriyaki Beef Skewers w/pickled red onion &amp; 5-spice mustard sauce over arugula</i>	<i>13.5</i>
<i>6 Burgundy Escargot in garlic &amp; parsley butter w/French baguette</i>	<i>14.5</i>
<i>Spicy Thai Calamari, fried &amp; tossed in spicy Thai sauce</i>	<i>15.5</i>
<i>Jumbo Shrimp Cocktail, 3 U-12 tiger shrimp w/house cocktail sauce</i>	<i>15.</i>
<i>French Onion Soup, baked w/gruyere cheese, cup/bowl</i>	<i>7./9.5</i>

*Salads*

<i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing &amp; demi-glace drizzle</i>	<i>10.</i>
<i>Classic Caesar w/anchovies, house-made croutons &amp; parmesan reggiano</i>	<i>10.</i>
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts &amp; balsamic vinaigrette</i>	<i>15.5</i>
<i><b>Add to Any Salad:</b> grilled salmon, shrimp, beef tenderloin or chicken</i>	<i>8.5</i>

*Pasta*

<i>Sautéed Chicken &amp; Shrimp w/white wine, garlic, parmesan reggiano &amp; tomato over bucatini (no side)</i>	<i>28.</i>
<i>Bucatini Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano &amp; seasonal vegetables (no side)</i>	<i>24.</i>

*Chicken*

<i>Chicken Cordon Bleu rolled w/smoked ham &amp; swiss cheese, lightly breaded, fried &amp; served over our famous curried rice, single/double</i>	<i>26./32.</i>
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*Fish & Shellfish*

<i>Pan-Seared, Miso Glazed Faroe Island Salmon Fillet</i>	<i>32.</i>
<i>Brazilian Lobster Tail 8oz topped w/garlic &amp; parsley butter</i>	<i>39.</i>
<i>Pan-Seared Diver Scallops over roasted carrot risotto finished w/applewood smoked bacon butter</i>	<i>34.</i>
<i>Fish N Chips, tempura battered cod w/steak fries &amp; malt vinegar aioli (no side)</i>	<i>25.</i>

## USDA Choice, Aged & Cut In-House Steaks & More

<i>Top Sirloin, 9oz Diamond Cut, Certified Angus Beef</i>	29.
<i>Teriyaki Marinated Top Sirloin, 9oz Diamond Cut, Certified Angus Beef, w/garlic herbed potatoes, baby bok choy &amp; soy demi-glace (no side)</i>	29.
<i>Filet Mignon 7oz/11oz</i>	35./45.
<i>New York Strip 14oz</i>	37.
<i>Bone-In Ribeye 16oz, Certified Angus Beef</i>	49.
<i>Porterhouse 24oz, Center Cut</i>	62.
<i>Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available)</i>	35./46.

### All Steaks Include Complimentary Choice of Sauce:

*Bordelaise or Creamy Roquefort*

### Surf N Turf Combinations: Add the Following to Any Entrée From This Menu

<i>Brazilian Lobster Tail 8oz topped w/garlic &amp; parsley butter</i>	30.
<i>6 Grilled U-15 White Shrimp</i>	16.

### A la Carte Sides

<i>Our Famous Sautéed Mushroom Caps flamed in sherry</i>	6.
<i>Sauteed Baby Bok Choy w/ginger soy vinaigrette &amp; seasoned sesame seeds</i>	8.
<i>Asparagus Sauteed w/garlic &amp; topped w/parmesan reggiano</i>	10.
<i>Classic Creamed Spinach</i>	9.
<i>Cauliflower Au Gratin</i>	9.

### Most Entrees Include A Choice of One of the Following Sides:

*Baked Idaho Potato, Steak Fries, House-Cut French Fries, Mashed Potatoes,  
Sweet Potato French Fries, Curried Rice or Seasonal Vegetables*

***Very Rare***-Dark Red, Cool Throughout  
***Rare***-Dark Red Throughout, Cool Center  
***Medium Rare***-Red Throughout, Warm Center  
***Medium***-Pink w/ a Bit of Red in the Center  
***Medium Well***-Brown w/ a Bit of Pink in the Center  
***Well***-Brown Throughout, Heavily Charred

Executive Chef: Amir Maleki

Sous Chef: Jennifer Wright